



BROLEM

**"PERUVIAN
BEANS:
NATURE'S GIFT,
PERU'S PRIDE"**

OUR MAIN OFFICE

 JR FRANCIA N° 1875
La Victoria , Lima - Peru

OUR FACILITIES

 JR FRANCIA N° 1873
La Victoria , Lima - Peru

 JR SAN PABLO N° 226
La Victoria , Lima - Peru

 **CONTACT US**

www.brolem.pe
+51 998347307
marbrocos@brolem.pe



20+
YEARS
OF EXPERIENCE



PIONEERS OF PROGRESS

With over 20 years of experience in the Andean grains and beans industry. Our commitment to excellence and sustainability remains as unwavering as always. Throughout the last twenty years, we have managed to thrive despite various market challenges, thanks to our commitment to reaching the highest quality standards and to continuous innovation. Today, we are proud to have built an impeccable and enduring reputation that enables us to sell our products to the most demanding markets in North America, Europe, Middle East and Asia.



QUALITY ASSURANCE

Our high-quality control standards come as a result of 20 years of experience in the industry. Today, we are proud to possess the most stringent standards that ensure grains of the highest quality standards and perfectly aligned with our customers' requirements. Every grain we offer comes as the result of more than twenty years of dedication and continuous innovation, and serves as a testament to our commitment to excellence at every step of the process.



Looking for more
information?

Contact:

marbrocos@brolem.pe

COMMITMENT TO PERUVIAN ORIGIN

At BROLEM, we are passionately dedicated to exporting the finest grains from the Andes, showcasing the very best of Peruvian farmlands with every shipment. Our commitment to grain quality and authenticity can be easily attested by every grain harvested in Peruvian soil.

STRATEGIC PARTNERSHIP

In order to guarantee the highest levels of purity and authenticity, we have forged a close partnership with our affiliate company, MAIMBRO. MAIMBRO is a Peruvian company that cultivates and harvests many of the Andean grains we export. Their dedication to quality and sustainability at every step of the farming process enables us to ensure the excellence of our products.

GUARANTEED TRACEABILITY

Through our strategic partnership with MAIMBRO, we are able to provide a thorough traceability of our products, from the field to their final destination. From the planting to the harvesting, every grain is handled with the utmost care and attention to ensure that it retains its freshness, flavor, and nutritional value. Overall, our supply chain ensures that our products are 100% percent Peruvian, have gone through a fastidious grain selection process and have complied with the strictest quality control standards in the world, before they reach their destination.

OUR QUALITY ASSURANCE PROCESS

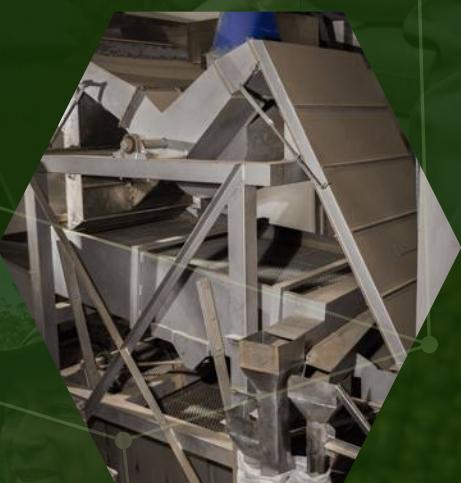
1 Raw Material Control

Carefully selected raw materials ensure product quality



2 Pre-cleaner

Removes impurities before processing.



3 Destoner

Eliminates stones.



6 Optical Selector: Advanced technology for detecting color defects.

Ozonification Machine: Ensures product hygiene and safety.



5 Selector

Further removes impurities.



4 Gravimetric

Precisely measures ingredient quantities.



SUPERIOR QUALITY BEANS



Peeled Mung Bean

Farming: Northern Peru

Foreign Matter: None

Specification: 100% PEELED

Description: natural and unprocessed mung beans from which the outer skin was removed.

Peeled Beans

Farming: Northern Peru

Foreign Matter: None

Specification: 100% peeled black eye bean

Description: black-eyed bean that has had its outer skin removed. Results in a smoother texture and quicker cooking time



Adzuki Beans

Farming: Northern Peru

Foreign Matter: None

Caliber: S) ~4.5mm/ M) 4.5~6.0mm / L)6.0~

Description: small, reddish-brown legumes popular in East Asian cuisine. They have a sweet, nutty flavor and are rich in protein, fiber, and nutrients.

For full product specification, please contact our Quality Area:
natali.aranda@brolemp.com

Green Mung Bean

Farming: Northern Peru

Foreign Matter: None

Caliber: : S) 3.0~ 3.4 / M) 3.5-3.8 mm / L) 3.9~mm

Description: Legume plant of the pea family (Fabaceae), grown for its edible seeds and young sprouts.



Green Coffee Beans

Type: Arabic

Variety: Catimor & Caturra

Cupping score: 86

Process: Washed

Altitude: 1400 m.s.n.m.

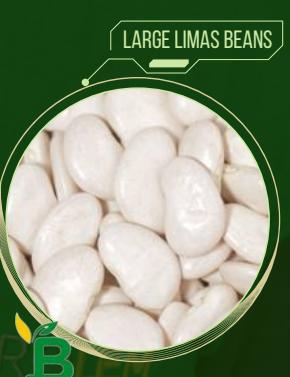
Acidity: Medium to high

Body: Medium to high

For full product specification, please
contact our Quality Area:
natali.aranda@brolem.pe



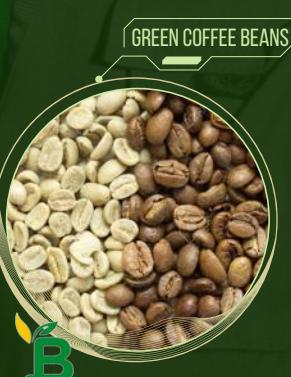
BLACK EYE BEANS



LARGE LIMAS BEANS



BABY LIMAS BEANS



GREEN COFFEE BEANS



BLACK CHIA SEEDS



BLACK QUINOA



TRICOLOR QUINOA



RED QUINOA



WHITE QUINOA



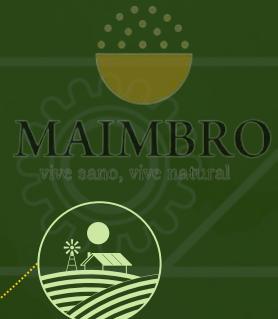
JOURNEY OF QUALITY: FROM OUR SOIL TO YOUR MARKET



**La Libertad - Peru
Farming Area**



**Lima - Peru
Processing
Factory**



**Cusco - Peru
Farming Area**



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OUR CERTIFIED STANDARDS

